



You're Invited to Enter Our Beauty Contest

You'll want some high-class photos for Xmas giving. Have them made here. Your picture will be entered in the beauty contest. Valuable prizes to winners.

The Harvey Studio,
438 7th St. N. W.
We give votes in The Herald \$25,000 contest.

AUTH'S Green Pork Link Sausage

The most luscious and appetizing of all sausages (old German style).

Directions—put into kettle of parboiled water for few minutes, then fry to a delicious golden brown.

An Ideal Breakfast Treat AUTH'S Green Pork Link Sausage

It's great with hot cakes these cold mornings—just the thing to make the man and children full of vim these cold, snappy mornings before going to their work and school.

You get AUTH'S SAUSAGE at all leading markets.

N. Auth Provision Co.
623 D Street S. W.
We Give Votes in The Herald's \$25,000 Contest.

SAVE XMAS MONEY By Saving Your Clothes

Don't throw that suit away because it is a little worn. Let us turn it into a new suit by cleaning, repressing, and pressing it right.

W. H. FISHER
709 9th St. N. W.
Phone M. 1112 and we will call.
We Give Votes in The Herald's \$25,000 Contest.

BUTTONS COVERED WHILE YOU WAIT

WASHINGTON BUTTON CO.
Phone Main 1001.
912 New York Ave. N. W.
"If it's a Button, We Have It."
We give votes in The Herald \$25,000 contest.

Brockton Sample Shoe Parlor

526 H Street N. E.
Newly Opened

Washington's latest and most up-to-date Sample Shoe Parlor has recently opened with the most complete stock of sample shoes ever on the market. We give votes in The Herald \$25,000 contest.

MME. LEON MODISTE

513 12th St. N. W.
We Give Votes in The Herald's \$25,000 Contest.

RISON'S

Means natural flavor and highest nutrition in
HOMEMADE BREAD AND PIES.
2106 Pa. Ave. W. 25
We Give Votes in The Herald's \$25,000 Contest.

Select Christmas Gifts Now

A LARGE ASSORTMENT OF JEWELRY, as well as beautiful watches, are now in stock. WE HAVE JEWELRY, WATCHES, ALKALINE BATTERIES, AND GLASSES. The small jewelry we sell is made of gold and silver. SEE US BEFORE BUYING ELSEWHERE.

CARL PETERSEN,
JEWELER AND SILVERSMITH.
923 G St. N. W. Phone M. 4243-Y
We Give Herald \$25,000 contest votes.

The Choicest the Market Affords Can Always Be Found at

WEBER'S

402-404 H St. N. E.
We Give Herald \$25,000 contest votes.

Special Jordan and Chocolate Almonds, lb. 39c

All kinds of Fancy Boxes. We take Christmas orders for Sunday Schools, Churches, etc.

COKINS BROS.
1202 H St. N. E. 301 1/2 St. N. W.
We Give Herald \$25,000 contest votes.

Topics of Interest to Every Woman

EDITED BY JULIA CHANDLER MANZ

Work of Bringing Joy to Little Folks Is Beautiful

There Are Thousands of Children to Whom Christmas Will Bring No Gifts Unless Women of Means Give to Them.

By FRANCES SHAPIRO.

Sixty dolls! That's not so very many, when one thinks of the big city of London and the thousands of poor little girls in that great metropolis who have no one to whom they can pin their Christmas faith but the mystic Santa Claus. And, alas, in times past, even the good old Saint Nicholas has been known to forget that they were on earth, hungering and thirsting for the sight of a doll.

Dressed by Passengers.

Yes, sixty dolls are very few to satisfy the longing at Christmas, but they are just a glimmering of what is to follow. They were dressed by the women passengers on one of the big steamship lines, and there are destined to be many, many more, all for the little girls in London's tenements, those little girls who begin to hope and pray for their hearts' desire from the first moment that the Christmas spirit is abroad in the very last breath on Christmas Eve. But they have learned not to really expect the dolls to come, because somehow tenement chimneys are too small, tenement doors too narrow to open and let the reminder in.

But this year it is going to be different. At least, it will be for many of those eager little girls. Indeed, it began to be quite different last year, because when the owner of an English newspaper learned of the sad predicament of those little tenement dwellers, he went to the management of one of the biggest of the steamship lines and induced them to take a supply of dolls on all their ships up to Christmas time. And when Christmas morning dawned, there were 50,000 dolls and toys to be distributed among the children in the city's slums. This year it is going to be even better. The pretty number of 100,000.

Gowned to Men's Taste.

They are just dolls when they go aboard the steamship, with never a gown, nor a hat, nor a single wearable thing to their names; they are turned over exactly as they left the manufacturers' hands to be dressed by the women passengers. And they are gowning to the queen's taste, at least they ought to be, for

one of the first installments of dolls was lavishly dressed by the Princess Romy, body, and all fall into hands quite familiar with finery. The women who undertake the doll-dressing work are asked to furnish their own materials and their own exquisite taste, and when the dolls are all arrayed in their beautiful togethery they are placed on exhibition and prizes are given to the workers who produce the most artistic results.

Just in passing, it would seem rather fitting if those prizes were in the shape of money, to be pinned to the gowns of the fortunate doll-winners, with just a very little note from the woman who travels at ease to the poor little maid whose doll must come from the hands of strangers.

Because there is always something incongruous in the thought of prizes in connection with charity offered in the sweet name of charity. It would be a right fine thing if somehow it might happen that the curtains might be lifted in some of the homes where these dolls go and women be given a peep at the way their little playmates where dolls and toys are never to be found, but where there are lots and lots of children.

Would Dress More Dolls.

Because one believes that if women of leisure and women of means, once really took to heart and to mind the sad fact that there are so many destitute children to whom Christmas has no particular meaning, they would dress more dolls, give more money, and more of their interest to the most beautiful work in the world, the work of helping little folk grow happy, strong, and useful.

With all the vast sums we read about, given away here, there, and everywhere, and with all the work that is bestowed to make the world better and happier, it might not to happen this Christmas that in a single home there would be one little boy or girl obliged to admit that Santa Claus had forgotten to stop at his door, or worse than that, to be told that he didn't care.

And there would not be if women really were awake to the good that they might do, particularly during the season when the child ought to have full of joy, just in commemoration of that greatest of all Birthdays.

There Are a Great Many Ways To Enjoy Delicious Oranges

By LIDA AMES WILLES.

This juicy and delicious fruitage of one variety of the genus citrus—the orange—should be enjoyed by every one as the fruit grows more plentiful every year, owing to the large area available for its cultivation and the fact that the orange tree is exceedingly productive. It is alike suitable for young and old, the well and the sick. It is delicious served in the simplest manner, and its flavor adds to the most elegant desserts and ices created. The richest oranges for the season should be selected, and the best, as they have the most juice. In some cases it is best to serve the more acid variety, the richer, sweeter oranges being a little less, especially when there is a bilious tendency.

Orange Compote.

Make a syrup by boiling together half a cup of sugar and a pint of water, add a lemon. Remove the peel from a dozen oranges, then-skinned oranges and cut them across the middle, removing the seeds. Drop into the hot syrup three or four at a time. Let them heat through and take out with a skimmer and lay on a flat dish.

Boil the syrup five minutes, pour over them, and set away to cool. This is a nice way to use oranges that are hardly sweet enough to eat uncooked, and they make a nice garnish for plain puddings or a plain boiled rice dish.

Orange Jelly.

A delicate dessert, and nice and refreshing for the sick or invalid. Drain and grate the rind of six oranges into a basin, squeeze over it the juice of six oranges and one lemon, put it into a bowl with six ounces of hot sugar and the whites of two eggs. Whip lightly and add three cups of hot water and one ounce of powdered gelatin. Stir until gelatin is quite dissolved and strain through a fine sieve or cheesecloth into a mold that has been soaked in cold water.

Orange Tapioca.

Wash and soak a cup of tapioca overnight. Then simmer in a pint of boiling water until the tapioca is clear. Peel a dozen tart oranges, cut in slices, and remove the seeds and mix into the boiling hot tapioca. Add sugar to taste. Cook and turn into a glass dish to cool. Serve with sugar and cream.

Orange Fritters.

Mix half pound of flour with a cup of milk, making a stiff batter. Then add two beaten eggs, two well-beaten eggs, and pinch of salt. Peel two oranges and divide into sections without breaking the skin. Into boiling hot fat drop a tablespoonful of batter with a section of the orange in the center. Fry a golden brown and drain on soft paper. Sprinkle powdered sugar over them and serve hot on plate covered with lace paper doily.

Orange Custard.

Beat the yolks of three eggs to a cream with one cup sugar. Then beat in two tablespoonfuls of butter. Add a cup of milk, the juice and a trifle of the grated yellow rind of one large orange, and beat until the mixture is thick. Set in a baking pan, and place in the oven. Half fill the baking dish with boiling water and steam until the custards are done—about 15 minutes. When cold, beat top of each with meringue made of two remaining whites and two tablespoonfuls of sugar. Brown lightly on top and serve cold.

Orange Cheese Cakes.

Remove the pulp from two oranges and boil the pulp until tender. Put it into a mortar and pound to a paste with twice the weight of the oranges in pounded sugar. Add the pulp and strained juice of the oranges with a piece of butter the size of a walnut. Beat these ingredients thoroughly and lay the orange mixture in small pretty patty pans lined with rich puff paste. Bake about twenty minutes.

Orange Meringue Pudding.

One quart of milk, one teaspoonful butter, three eggs, two tablespoonfuls cornstarch, a pinch of salt, half of a cup of sugar and six oranges. Beat the yolks of the eggs light. Wet the cornstarch with half a cup of milk and place the remainder over the fire in a double boiler. When steaming hot stir in the cornstarch.

Orange Charlotte with Eggs.

Beat the yolks of three eggs light with one cup of sugar and tablespoonful of butter. Add some of the grated rind and juice of an orange. Part of a quarter pound of vermicelli, broken fine as rice, in salted water and drain and add to a pot and a half of milk, and cook 20 minutes in double boiler. Then add the eggs and sugar, and turn into a buttered baking dish and bake in the oven until firm in the middle. Spread a thin layer of tart jelly or cranberry sauce over the pudding, and heap over a meringue made of the whites of the eggs and powdered sugar. Serve cold. Meringue or spaghetti or rice may be used instead of vermicelli.

Orange Vermicelli Pudding.

Beat the yolks of three eggs light with one cup of sugar and tablespoonful of butter. Add some of the grated rind and juice of an orange. Part of a quarter pound of vermicelli, broken fine as rice, in salted water and drain and add to a pot and a half of milk, and cook 20 minutes in double boiler. Then add the eggs and sugar, and turn into a buttered baking dish and bake in the oven until firm in the middle. Spread a thin layer of tart jelly or cranberry sauce over the pudding, and heap over a meringue made of the whites of the eggs and powdered sugar. Serve cold. Meringue or spaghetti or rice may be used instead of vermicelli.

PATTERN IS OBTAINABLE.



The wrapper and sack are made alike. Both have lay down collar and neat turned back cuffs. Feather stitching or hand embroidery may be used with good result, and cashmere, flannel or flannel may be employed in the construction of the model.

The pattern, No. 6045, is cut in one size, and requires for wrapper 2-3 yards of 25-inch material, or 2 yards of goods 26 inches wide, and for sack 1-1/2 yards of 25-inch material, or 1 yard of 26-inch fabric, with 1 yard of ribbon for either. The pattern can be obtained by sending 10 cents to the Pattern Department of The Washington Herald.

Original Brown Bread Muffins.

One and one-half cups Graham flour, 1-1/2 cups white flour, 1 tablespoon sugar, 1-1/2 cups molasses, 1-1/2 cups melted butter, 1-1/2 teaspoon soda in half cup of boiling water.

SKANN-SONS' 61

8th St. & Pa. Ave. THE BUSY CORNER

DESK SETS WORTH GIVING

BRASS DESK SETS, 5 pieces, including inkwell, paper knife, desk blotter, hand blotter and pen tray, at \$2.50

6-PIECE DESK SETS, brass pieces, including desk blotter, paper knife, hand blotter, calendar, tray, and inkwell, at \$3.50

Other Styles, 6-Piece Sets, at \$4.98

BRASS EXTENSION BOOK RACKS, in a variety of styles and sizes, from \$5.00 to \$4.50.

SEPARATE DESK PIECES and Novelty Articles in brass, such as blotters, inkwells, calendars, paper weights, letter racks, silver boxes, desk racks, paper knives, stamp boxes, letter scales, and hundreds of other kinds not mentioned, at a range of prices from 25c up to \$5.00

POKER CHIP RACKS of polished hardwood, mahogany, oak, or mission finish, with places for 200 chips. Choice \$1.69

Stationery Store and Special Bargain Tables—Street Floor.

SELDEN MILLER ENDS RECITALS

Third and Last of Series Heard by Large Audience at Playhouse.

Selden Miller, pianist and vocalist of Philadelphia, was heard yesterday afternoon by a good-sized audience of Washington society in the third and last of a series of recitals that have been held at the Playhouse. The afternoon was devoted to Brahms and Debussy, four vocal and instrumental numbers by each composer being given.

The programme of the afternoon was admirably selected to display the characteristic attitude of the German and French masters. Brahms, the German, is bold and severe, while Debussy, probably the leader of the present-day French school, is subtle, delicate, and points his sound pictures in neutral tints. Mr. Miller played both masters with a boldness and appreciation that well brought out their differences.

One of the most striking features of the programme was "Gottweh's Cakes," by Debussy. It begins with a pleasing riot of syncopation delicately suggestive of the alleged African origin of the melody. It is a beautiful harmony that is more suggestive of forests and wood nymphs at play than of the notes of a piano.

All through this composition the clever musical wit of the Frenchman, so characteristic of his writing, was displayed. Of the Brahms selections, the index was in 4 flat, instrumental, and "Vergerhuesen Ständchen," vocal, probably were given the most enthusiastic reception by the audience.

Mr. Miller's attraction lies in his simplicity of execution and the absence of "saccharine" sentimentality so often seen in pianists, as well as in his mastery of the piano and his voice. His recital in Washington has practically completed a musical tour of the United States in which he has traveled for several months.

BAILEY BURIAL HERE

Body of Engineer Who Died in Mexico to Be Brought Home.

Owing to the difficulty of establishing other than messenger communication with the authorities of Mexico City, plans have not been completed for bringing the body of Thomas C. J. Bailey, Jr., District Engineer of Bridges, who died suddenly on Saturday in a hospital in Mexico City, to this city for burial.

Plans for bringing the body home will be principally in charge of the engineering firm of Parsons & Clark, of New York, and sent Mr. Bailey to Mexico on the engineering mission. The State Department has been asked to lend its assistance.

Details of Mr. Bailey's illness are still lacking, although a telegram has been received from William J. Douglas, formerly engineer of bridges here and now connected with Parsons & Clark, stating that the cause of death was urinary poisoning.

District officials and many of Mr. Bailey's acquaintances here, united in expressions of sorrow over his death. Mr. Bailey was an official in the District for nineteen years.

ASK MONEY FOR SCHOOL

Commissioners Recommended Appropriation for Institution.

A report outlining the need of additional training school facilities in order to take care of wayward white girls was submitted by the Commissioners to the House yesterday, and referred to the Appropriations Committee.

It is pointed out that white girls are now being committed by the Juvenile Court to the House of the Good Shepherd (Catholic) and to the House of Mercy (Protestant), two private institutions. "The court ought not to be placed in a position which requires that such girls be sent to private institutions or be allowed to go at large," the report comments.

The suggestion submitted in the report is that a cottage with capacity for twenty girls be erected on the grounds of the existing training school in order to accommodate the girls.

The estimate for the construction of the cottage is \$20,000. The estimate for annual maintenance, including salaries for additional employees, is \$3,000 for ten girls, and \$4,500 for twenty girls.

CLEAN CITY BODY TO MEET

Committee to Hear Report on Refuse Collection.

The clean city committee will meet this afternoon in the board room of the District Building to begin formulation of plans for the clean-up campaign to be waged next spring. A report is expected from the committee on legislation to be introduced in the public schools will be discussed. W. H. Eichen, president of the committee, has invited Capt. James F. Oyler, president of the Board of Education, and Dr. William M. Davidson, superintendent of schools, to be present.

A woman has been arrested in Denver for smoking a cigarette in a public thoroughfare.



TO-DAY we celebrate the Second Anniversary of the opening of our new 4-story warerooms known as the FOSTER BUILDING.

We might hail this auspicious event with a grandiloquent announcement of some sort of a "special sale"—but we have decided not to do so because of the fact that the terms "SPECIAL SALES" and "WONDERFUL BARGAINS" have been so frequently used of late (and sometimes with a deliberate purpose to exaggerate and deceive) that discriminating purchasers are nauseated by them.

We owe our large business in these new warerooms, as we do our previous 15 years of successful piano selling in F Street, to these high ideals:

CLEAN METHODS,
COURTEOUS TREATMENT,
CHOICE GOODS,
CHEAPEST PRICES.

The Truth Tersely Told

Is that if you are contemplating the purchase of a MUSICAL INSTRUMENT OF ANY KIND

You cannot find BETTER GOODS, FAIRER TRADING, or LESS PRICES and terms than we offer.

We are the exclusive factory representatives for the

Mason and Hamlin, P
Conover, I
Cable, A
Kingsbury, N
Wellington, O
Percy S. Foster, S

and the wonderful Inner-Players, Carolas, and Euphonas.

We also maintain a complete Victor Victrola Department, and carry a large stock of Sheet Music and Small Musical Instruments.

PERCY FOSTER

THE PIANO MERCHANT

1330 G STREET

Foster Building Phones Main 317 and 318

N. B.—Our heartfelt thanks are tendered to our thousands of patrons and friends on this anniversary day for making our big success possible.

Protect Yourself!

Get the Original and Genuine

HORLICK'S MALTED MILK

The Food-drink for All Ages. For Infants, Invalids, and Growing children. Pure Nutrition, up building the whole body. Invigorates the nursing mother and the aged. Rich milk, malted grain, in powder form. A quick lunch prepared in a minute. Take no substitute. Ask for HORLICK'S. Not in Any Milk Trust